

Pressure Cooker Mongolian Chicken

INGREDIENTS:

FOR THE CHICKEN:

- 1 pound of chicken thighs cut into bite sized pieces
- salt & pepper
- 1-2 Tbsp cornstarch

SAUCE:

- 1-2 Tbsp vegetable oil
- 1 teaspoon sesame oil
- 1/2 tablespoon minced garlic
- 1 teaspoon minced ginger
- Optional: 1 tsp dried red chili peppers
- 1/4 cup soy sauce
- 1/2 cup chicken broth
- 1/2 Tbsp honey

GARNISH:

- 1/4 cup sliced green onions

INSTRUCTIONS:

- Add cut chicken to a bowl and season with salt and pepper. Add 1-2 Tbsp of cornstarch to the bowl until the chicken looks dry.
- Add all sauce ingredients to the inner pot of the instant pot. Mix well.
- Add chicken to the pot. Mix well.
- Seal your pressure cooker and cook on HIGH for 5 minutes. Quick release and stir.
- Check the consistency of the sauce. If it needs to be thickened, add extra cornstarch. If not, serve over rice and enjoy.